Jara PÃ©rez-JimÃ©nez

List of Publications by Year
in descending order

88 papers	7,581 citations	70961 41 h-index	53109 85 g-index
95 all docs	95 docs citations	95 times ranked	9986 citing authors

#	Article	IF	Citations
1	Bioactive compounds and antioxidant capacities of 18 non-traditional tropical fruits from Brazil. Food Chemistry, 2010, 121, 996-1002.	4.2	932
2	Identification of the 100 richest dietary sources of polyphenols: an application of the Phenol-Explorer database. European Journal of Clinical Nutrition, 2010, 64, S112-S120.	1.3	595
3	Phenol-Explorer 3.0: a major update of the Phenol-Explorer database to incorporate data on the effects of food processing on polyphenol content. Database: the Journal of Biological Databases and Curation, 2013, 2013, bat070-bat070.	1.4	590
4	Updated methodology to determine antioxidant capacity in plant foods, oils and beverages: Extraction, measurement and expression of results. Food Research International, 2008, 41, 274-285.	2.9	517
5	Dietary intake of 337 polyphenols in French adults. American Journal of Clinical Nutrition, 2011, 93, 1220-1228.	2.2	351
6	Systematic Analysis of the Content of 502 Polyphenols in 452 Foods and Beverages: An Application of the Phenol-Explorer Database. Journal of Agricultural and Food Chemistry, 2010, 58, 4959-4969.	2.4	267
7	Literature Data May Underestimate the Actual Antioxidant Capacity of Cereals. Journal of Agricultural and Food Chemistry, 2005, 53, 5036-5040.	2.4	263
8	Dietary intake and major food sources of polyphenols in a Spanish population at high cardiovascular risk: The PREDIMED study. Nutrition, Metabolism and Cardiovascular Diseases, 2013, 23, 953-959.	1.1	219
9	Effect of solvent and certain food constituents on different antioxidant capacity assays. Food Research International, 2006, 39, 791-800.	2.9	209
10	Non-extractable polyphenols, a major dietary antioxidant: occurrence, metabolic fate and health effects. Nutrition Research Reviews, 2013, 26, 118-129.	2.1	199
11	Effects of grape antioxidant dietary fiber in cardiovascular disease risk factors. Nutrition, 2008, 24, 646-653.	1.1	188
12	Comparison between free radical scavenging capacity and oxidative stability of nut oils. Food Chemistry, 2008, 110, 985-990.	4.2	161
13	Analysis of Nonextractable Phenolic Compounds in Foods: The Current State of the Art. Journal of Agricultural and Food Chemistry, 2011, 59, 12713-12724.	2.4	152
14	Urinary metabolites as biomarkers of polyphenol intake in humans: a systematic review. American Journal of Clinical Nutrition, 2010, 92, 801-809.	2.2	134
15	Bioavailability of Phenolic Antioxidants Associated with Dietary Fiber: Plasma Antioxidant Capacity After Acute and Long-Term Intake in Humans. Plant Foods for Human Nutrition, 2009, 64, 102-107.	1.4	132
16	Proanthocyanidin metabolites associated with dietary fibre from in vitro colonic fermentation and proanthocyanidin metabolites in human plasma. Molecular Nutrition and Food Research, 2010, 54, 939-946.	1.5	129
17	Proanthocyanidin content in foods is largely underestimated in the literature data: An approach to quantification of the missing proanthocyanidins. Food Research International, 2009, 42, 1381-1388.	2.9	125
18	Effects of Temperature and Time on Polyphenolic Content and Antioxidant Activity in the Pressurized Hot Water Extraction of Deodorized Thyme (Thymus vulgaris). Journal of Agricultural and Food Chemistry, 2012, 60, 10920-10929.	2.4	121

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19	Towards an updated methodology for measurement of dietary fiber, including associated polyphenols, in food and beverages. Food Research International, 2009, 42, 840-846.	2.9	114
20	Effect of Pressurized Hot Water Extraction on Antioxidants from Grape Pomace before and after Enological Fermentation. Journal of Agricultural and Food Chemistry, 2013, 61, 6929-6936.	2.4	108
21	Antioxidant capacity of walnut (Juglans regia L.): contribution of oil and defatted matter. European Food Research and Technology, 2008, 227, 425-431.	1.6	99
22	Effects of food processing on polyphenol contents: A systematic analysis using Phenolâ€Explorer data. Molecular Nutrition and Food Research, 2015, 59, 160-170.	1.5	97
23	Macromolecular antioxidants or non-extractable polyphenols in fruit and vegetables: Intake in four European countries. Food Research International, 2015, 74, 315-323.	2.9	95
24	AÃ§aÃ-(Euterpe oleraceae) â€˜BRS ParÃ¡â€™: A tropical fruit source of antioxidant dietary fiber and high antioxidant capacity oil. Food Research International, 2011, 44, 2100-2106.	2.9	88
25	Grape products and cardiovascular disease risk factors. Nutrition Research Reviews, 2008, 21, 158-173.	2.1	77
26	Fruit peels as sources of non-extractable polyphenols or macromolecular antioxidants: Analysis and nutritional implications. Food Research International, 2018, 111, 148-152.	2.9	77
27	Dietary fiber and antioxidant capacity in<i>Fucus vesiculosus</i>products. International Journal of Food Sciences and Nutrition, 2009, 60, 23-34.	1.3	63
28	Non-extractable proanthocyanidins from grapes are a source of bioavailable (epi)catechin and derived metabolites in rats. British Journal of Nutrition, 2012, 108, 290-297.	1.2	56
29	Protective effect of the omega-3 polyunsaturated fatty acids: Eicosapentaenoic acid/Docosahexaenoic acid 1:1 ratio on cardiovascular disease risk markers in rats. Lipids in Health and Disease, 2013, 12, 140.	1.2	52
30	New identification of proanthocyanidins in cinnamon (Cinnamomum zeylanicum L.) using MALDI-TOF/TOF mass spectrometry. Analytical and Bioanalytical Chemistry, 2012, 402, 1327-1336.	1.9	51
31	Antiâ€oxidant capacity of dietary polyphenols determined by ABTS assay: a kinetic expression of the results. International Journal of Food Science and Technology, 2008, 43, 185-191.	1.3	50
32	Contribution of Macromolecular Antioxidants to Dietary Antioxidant Capacity: A Study in the Spanish Mediterranean Diet. Plant Foods for Human Nutrition, 2015, 70, 365-370.	1.4	50
33	Phlorotannins: From isolation and structural characterization, to the evaluation of their antidiabetic and anticancer potential. Food Research International, 2020, 137, 109589.	2.9	49
34	Comprehensive Characterization of Extractable and Nonextractable Phenolic Compounds by High-Performance Liquid Chromatographyâ€“Electrospray Ionizationâ€“Quadrupole Time-of-Flight of a Grape/Pomegranate Pomace Dietary Supplement. Journal of Agricultural and Food Chemistry, 2018, 66, 661-673.	2.4	48
35	Reduced protein oxidation in Wistar rats supplemented with marine Ï‰3 PUFAs. Free Radical Biology and Medicine, 2013, 55, 8-20.	1.3	47
36	Macromolecular Antioxidants and Dietary Fiber in Edible Seaweeds. Journal of Food Science, 2017, 82, 289-295.	1.5	46

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37	Estimated dietary intake and major food sources of polyphenols in elderly of ViÃ§osa, Brazil: a population-based study. European Journal of Nutrition, 2018, 57, 617-627.	1.8	46
38	Metabolites in Contact with the Rat Digestive Tract after Ingestion of a Phenolic-Rich Dietary Fiber Matrix. Journal of Agricultural and Food Chemistry, 2011, 59, 5955-5963.	2.4	45
39	Mexican â€˜Ataulfoâ€™ mango (Mangifera indica L) as a source of hydrolyzable tannins. Analysis by MALDI-TOF/TOF MS. Food Research International, 2013, 51, 188-194.	2.9	44
40	Effect of<i>n</i>-3 PUFA supplementation at different EPA:DHA ratios on the spontaneously hypertensive obese rat model of the metabolic syndrome. British Journal of Nutrition, 2015, 113, 878-887.	1.2	44
41	In vitro evaluation of the kinetics of the release of phenolic compounds from guava (Psidium guajava) Tj ETQq1 1 0.784314 rgBT /Overl	1.6	42
42	Evidence for the formation of maillardized insoluble dietary fiber in bread: A specific kind of dietary fiber in thermally processed food. Food Research International, 2014, 55, 391-396.	2.9	41
43	Analysis of proanthocyanidins in almond blanch water by HPLCâ€“ESIâ€“QqQâ€“MS/MS and MALDIâ€“TOF/TOF MS. Food Research International, 2012, 49, 798-806.	2.9	40
44	Regular Consumption of an Antioxidant-rich Juice Improves Oxidative Status and Causes Metabolome Changes in Healthy Adults. Plant Foods for Human Nutrition, 2015, 70, 9-14.	1.4	39
45	Comparison of the bioactive potential of Roselle (Hibiscus sabdariffa L.) calyx and its by-product: Phenolic characterization by UPLC-QTOF MS and their anti-obesity effect in vivo. Food Research International, 2019, 126, 108589.	2.9	38
46	Acerola and cashew apple as sources of antioxidants and dietary fibre. International Journal of Food Science and Technology, 2010, 45, 2227-2233.	1.3	36
47	A 6-week supplementation with grape pomace to subjects at cardiometabolic risk ameliorates insulin sensitivity, without affecting other metabolic syndrome markers. Food and Function, 2018, 9, 6010-6019.	2.1	33
48	Exploring the potential of common iceplant, seaside arrowgrass and sea fennel as edible halophytic plants. Food Research International, 2020, 137, 109613.	2.9	32
49	Emulsion gels containing n-3 fatty acids and condensed tannins designed as functional fat replacers. Food Research International, 2018, 113, 465-473.	2.9	30
50	Lipidomics to analyze the influence of diets with different EPA:DHA ratios in the progression of Metabolic Syndrome using SHROB rats as a model. Food Chemistry, 2016, 205, 196-203.	4.2	29
51	Potential of a Sunflower Seed By-Product as Animal Fat Replacer in Healthier Frankfurters. Foods, 2020, 9, 445.	1.9	29
52	Anchovy mince (Engraulis ringens) enriched with polyphenol-rich grape pomace dietary fibre: In vitro polyphenols bioaccessibility, antioxidant and physico-chemical properties. Food Research International, 2017, 102, 639-646.	2.9	26
53	Design of low glycemic response foods using polyphenols from seaweed. Journal of Functional Foods, 2019, 56, 33-39.	1.6	24
54	Profile of urinary and fecal proanthocyanidin metabolites from common cinnamon (<i>Cinnamomum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	1.5	23

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55	Effect of <scp>d</scp>â€fagomine on excreted enterobacteria and weight gain in rats fed a highâ€fat highâ€sucrose diet. Obesity, 2014, 22, 976-979.	1.5	23
56	Phenolic Metabolites in Plasma and Thigh Meat of Chickens Supplemented with Grape Byproducts. Journal of Agricultural and Food Chemistry, 2019, 67, 4463-4471.	2.4	22
57	Effects of acute intake of grape/pomegranate pomace dietary supplement on glucose metabolism and oxidative stress in adults with abdominal obesity. International Journal of Food Sciences and Nutrition, 2020, 71, 94-105.	1.3	19
58	Contribution of cereals to dietary fibre and antioxidant intakes: Toward more reliable methodology. Journal of Cereal Science, 2009, 50, 291-294.	1.8	17
59	A potential of banana flower and pseudoâ€stem as novel ingredients rich in phenolic compounds. International Journal of Food Science and Technology, 2021, 56, 5601-5608.	1.3	17
60	Cardiovascular Disease-Related Parameters and Oxidative Stress in SHROB Rats, a Model for Metabolic Syndrome. PLoS ONE, 2014, 9, e104637.	1.1	16
61	<scp>d</scp>-Fagomine attenuates metabolic alterations induced by a high-energy-dense diet in rats. Food and Function, 2015, 6, 2614-2619.	2.1	16
62	Interâ€Individual Variability in Insulin Response after Grape Pomace Supplementation in Subjects at High Cardiometabolic Risk: Role of Microbiota and miRNA. Molecular Nutrition and Food Research, 2021, 65, 2000113.	1.5	16
63	Design of polyphenol-rich diets in clinical trials: A systematic review. Food Research International, 2021, 149, 110655.	2.9	16
64	Modifications of Gut Microbiota after Grape Pomace Supplementation in Subjects at Cardiometabolic Risk: A Randomized Cross-Over Controlled Clinical Trial. Foods, 2020, 9, 1279.	1.9	16
65	Modification on the polyphenols and dietary fiber content of grape pomace by instant controlled pressure drop. Food Chemistry, 2021, 360, 130035.	4.2	15
66	The combined action of omega-3 polyunsaturated fatty acids and grape proanthocyanidins on a rat model of diet-induced metabolic alterations. Food and Function, 2016, 7, 3516-3523.	2.1	14
67	Targets of protein carbonylation in spontaneously hypertensive obese Koletsky rats and healthy Wistar counterparts: A potential role on metabolic disorders. Journal of Proteomics, 2014, 106, 246-259.	1.2	13
68	Bioaccessibility of phenolic compounds in common beans (<i>Phaseolus vulgaris</i> L.) after in vitro gastrointestinal digestion: A comparison of two cooking procedures. Cereal Chemistry, 2020, 97, 670-680.	1.1	13
69	A high-fat high-sucrose diet affects the long-term metabolic fate of grape proanthocyanidins in rats. European Journal of Nutrition, 2018, 57, 339-349.	1.8	12
70	Characterisation of Muffins with Upcycled Sunflower Flour. Foods, 2021, 10, 426.	1.9	12
71	Supplementation with a Cocoaâ€“Carob Blend, Alone or in Combination with Metformin, Attenuates Diabetic Cardiomyopathy, Cardiac Oxidative Stress and Inflammation in Zucker Diabetic Rats. Antioxidants, 2022, 11, 432.	2.2	12
72	Influence of omega-3 PUFAs on the metabolism of proanthocyanidins in rats. Food Research International, 2017, 97, 133-140.	2.9	11

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73	New players in the relationship between diet and microbiota: the role of macromolecular antioxidant polyphenols. European Journal of Nutrition, 2021, 60, 1403-1413.	1.8	10
74	Non-Extractable Polyphenols in Plant Foods. , 2014, , 203-218.		9
75	Association of plasma and urine viscosity with cardiometabolic risk factors and oxidative status. A pilot study in subjects with abdominal obesity. PLoS ONE, 2018, 13, e0204075.	1.1	9
76	Obtainment and characterization of a potential functional ingredient from olive. International Journal of Food Sciences and Nutrition, 2015, 66, 749-754.	1.3	8
77	Relationship between iron status markers and insulin resistance: an exploratory study in subjects with excess body weight. PeerJ, 2020, 8, e9528.	0.9	8
78	Biomarkers of Oxidative Stress in Experimental Models and Human Studies with Nutraceuticals: Measurement, Interpretation, and Significance. Oxidative Medicine and Cellular Longevity, 2016, 2016, 1-2.	1.9	7
79	Tannins: Bioavailability and Mechanisms of Action. , 0, , 499-508.		7
80	Instant Controlled Pressure Drop as a Strategy To Modify Extractable and Non-extractable Phenolic Compounds: A Study in Different Grape Pomace Materials. Journal of Agricultural and Food Chemistry, 2022, 70, 6911-6921.	2.4	5
81	Exploring a cocoaâ€“carob blend as a functional food with decreased bitterness: Characterization and sensory analysis. LWT - Food Science and Technology, 2022, 165, 113708.	2.5	5
82	What Contribution Is Beer to the Intake of Antioxidants in the Diet?. , 2009, , 441-448.		4
83	Evaluation of the potential of total proanthocyanidin content in feces as an intake biomarker. Food Research International, 2021, 145, 110390.	2.9	4
84	Labels on bars of solid chocolate and chocolate bar sweets in the Polish market: A nutritional approach and implications for the consumer. Journal of Food Composition and Analysis, 2021, 102, 104029.	1.9	4
85	Metabolic regulation of (âˆ’)-epicatechin and the colonic metabolite 2,3-dihydroxybenzoic acid on the glucose uptake, lipid accumulation and insulin signalling in cardiac H9c2 cells. Food and Function, 2022, 13, 5602-5615.	2.1	4
86	Acute supplementation with grapes in obese subjects did not affect postprandial metabolism: a randomized, double-blind, crossover clinical trial. European Journal of Nutrition, 2021, 60, 2671-2681.	1.8	3
87	Potential Relationship between the Changes in Circulating microRNAs and the Improvement in Glycaemic Control Induced by Grape Pomace Supplementation. Foods, 2021, 10, 2059.	1.9	2
88	Indigestible fraction of guava fruit: Phenolic profile, colonic fermentation and effect on HT-29â€cells. Food Bioscience, 2022, 46, 101566.	2.0	2